

LATE NIGHT MENU



Seafood Restaurant
& Sushi Bar
Kihei, Maui

50% off SUSHI & APPETIZERS

FREE Karaoke

Draft Beer and Saké Specials

Thursday, Friday & Saturday Nights

10 pm – Close

NIGIRI SUSHI & SASHIMI

		<i>SUSHI (2pc)</i>	<i>SASHIMI</i>
Tuna*	Maguro	<u>MP</u>	<u>MP</u>
Yellowtail *	Hamachi	8.25	16.50
Shrimp	Ebi	5.75	11.50
Salmon*	Sake	7.95	14.50
Salmon Smoked	Sake	7.95	14.50
Mackerel*	Shime Saba	6.50	11.50
Sea Eel	Anago	7.95	14.50
Fresh Water Eel	Unagi	7.95	14.50
Crab	Kani	8.95	16.50
Squid*	Ika	5.75	11.50
Surf Clam	Hokkigai	6.50	11.50
Octopus	Tako	6.50	11.50
Scallop*	Hotategai	6.95	12.50
Baked Sweet Scallops*	Yaki Hotategai	7.50	-
Smelt Roe*	Masago	5.75	11.50
Flying Fish Roe*	Tobiko	6.50	11.50
Salmon Roe*	Ikura	7.50	13.50
Avocado	Abocado	3.25	7.50
Egg	Tamago	3.75	7.50

add Quail Egg* to any sushi 1.75 each

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness

California Roll	6.95	Negi Hama*	8.25
Crab, Cucumber & Avocado		Yellowtail and Green Onions	
Tuna Roll*	8.25	Spicy Hamachi*	7.95
Tekka Maki of fresh Hawaiian Ahi		Yellowtail & Spicy Sambal	
Spicy Tuna Roll*	7.95	Fresh Eel Roll	8.50
Hawaiian Ahi with Spicy Sambal		Unagi with Cucumber & Kaiware Sprouts	
Hawaiian Roll*	10.25	Sea Eel Roll	8.95
Ahi, Cucumber & Avocado		Anago with Cucumber & Kaiware Sprouts	

Mango Crab Salad Hand Roll - Mango, Asian Crab Salad, Fresh Local Greens wrapped in Mamenori with Crunchy Peanuts & Sweet Thai Chili vinaigrette 10.25

"69" Roll* - California Roll topped with Broiled Unagi, Masago & Unagi drizzle 14.95

Sansei Special Roll* - Spicy Crab, Cilantro, Cucumber & Avocado dusted with Furikake & accompanied with Sweet Thai Chili sauce 10.25

Panko Crusted Ahi Sashimi Roll* - Ahi, Arugula & Spinach wrapped in Nori, Panko crusted, flashed-fried and served with Soy Wasabi Butter sauce 13.25

Spider Roll* - Crispy Tempura Soft Shell Crab, Cucumber & Kaiware Sprouts with Sweet Thai Chili Sauce & rich Unagi glaze 13.95

Yaki-maki Sushi Roll* - California Roll wrapped with Smoked Salmon and baked with our Special Dynamite sauce 15.25

Kapalua Butterfly Roll* - Salmon, Crab, fresh Shiromi and Veggies in a crisp-fried Panko-crusting Sushi Roll, served with tangy Ponzu sauce 12.95

Rainbow Roll* - California Roll, Masago, w/ rainbow slices of Ahi Salmon & Avocado 13.95

Takah Sushi Special Roll* - Named in Honor of Takah Sama in Aspen, Colorado Shrimp, Ahi, Crab, Avocado and Cucumber, rolled inside-out & crusted with Masago 12.95

Spicy Japanese BLT Roll* - Crispy Salmon Skin, Local Greens, Tomato & Spicy Masago aioli 7.95

Caterpillar Roll* - Unagi roll topped with Creamy Avocado, Masago & Unagi drizzle 17.25

Shrimp Tempura Roll* - with Veggies & Unagi glaze 8.25

Scallop and Cucumber Roll* - Scallops, Cucumber & Masago aioli 7.95

Salmon Skin Roll* - Crispy Salmon Skin with Gobo, Cucumber & Katsuo Bushi 7.25

Bagel Roll - Smoked Salmon, Cucumber, Sweet Maui Onions & Cream Cheese 9.25

Paia Maki Roll - Local Greens, Avocado, Asparagus, Sprouts, Cucumber & Pine Nuts 6.50

Grilled Veggie Roll - Grilled Shiitake Mushrooms, Squash, Roasted Red Peppers, Avocado, Cucumber, Asparagus & crusted with Furikake 7.95

Cucumber & Avocado Maki	5.25	Asparagus Maki	5.25
Kappa Maki	4.25	Natto Maki	5.25
Fresh, crispy Cucumber Roll		Fermented Soy Beans	
Kampyo Maki	4.25	Ume Shiso Maki	5.25
Soy marinated sweet squash		Japanese Plum Paste with Shiso	
Gobo Maki	4.25	Takuwan Maki	4.25
Japanese Pickled Burdock Roll		Japanese Pickled Radish Roll	

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Edamame - Lightly-salted & Boiled Soybeans in their shells	3.95
Traditional Miso Soup - with Tofu, Wakame & Green Onions	3.00
Sunomono - Thin sliced Cucumbers and Wakame in a sweet tangy vinaigrette	3.95
add Octopus, Shrimp, thinly sliced Surf Clam or Crab	6.95
combination of octopus, crab, surf clam & shrimp	8.95
Hiyashi Seaweed Salad - Marinated in sweet Sesame dressing	6.50
Hiyayakko - Cold Soft Tofu with fresh Ginger, Green Onions and Katsuo Bushi	5.25
Agedashi - Tofu lightly-fried, served with a Mirin-Soy Dashi	5.25
Sansei Style Ahi Poke* - Oishii!	16.25
Sashimi Trio* - Local Hawaiian Tuna, Hamachi & Salmon	18.25
Fresh Hawaiian Ahi Carpaccio* - Garnished with Cilantro & chopped Peanuts in a Thai Chili vinaigrette	14.95
Maui Style Teriyaki Beef - Marinated & Grilled in Kal-bi	11.75
Grilled Miso Yaki Chicken - Sweet Miso & Sake marinated boneless Chicken Thighs	9.25
Matsuhisa Style Miso Butterfish - Tender Butterfish marinated and roasted in Sake and sweet Miso	17.25
Upcountry Salad of Organic Kula Greens - with your choice of Japanese Umeboshi, Soy-Sesame Onion or Balsamic vinaigrette	7.25
Classic Caesar Salad* - with Herb Garlic Croutons & Parmesan Cheese	9.00
Topped with crispy fried Calamari	15.25
Seared Ahi Salad* - over Kula Greens with Soy-Sesame vinaigrette	15.95
Crispy Fried Calamari Tempura - with a Spicy Japanese cocktail sauce	9.25
Shrimp Tempura - with Tentsuyu dipping sauce	12.25
Sweet Onion Tempura Rings - with Tentsuyu dipping sauce	6.25
Sweet Potato Tempura - with Tentsuyu dipping sauce	5.25
Asparagus Tempura Spears - with Tentsuyu dipping sauce	7.25
Mixed Vegetable Tempura - with Tentsuyu dipping sauce	11.25
Roasted Japanese Eggplant - with sweet Miso-Sake sauce	8.25
Wok Tossed Upcountry Vegetables - in Asian Black Bean Chili butter	8.25
Soy Ramen Noodles - with house made Pork Belly cha shu, Menma, Choy Sum & Bean Sprouts	12.25

Japanese Calamari Salad - Calamari Fritte tossed in a spicy Kochujang vinaigrette over Local Greens in a crispy Won Ton basket	11.25
Sansei's Shrimp Dynamite* - Crispy tempura Shrimp tossed with a Garlic Masago aioli & Unagi glaze drizzle	12.25
Asian Shrimp Cake - Crusted with crispy Chinese Noodles, served over Ginger-Lime-Chili-Butter & Cilantro pesto	8.25

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BEVERAGES

Draft Beers

Kona Wailua Wheat	4.75	Coors Light	3.75
Kona Longboard Lager	4.75	Bud Light	3.75
Kona Lavaman Red	4.75	Heineken	3.75
Maui BC Bikini Blonde	5.50	Kirin Ichiban	4.75
Maui BC Big Swell IPA	5.50	Blue Moon Belgian White	4.50
Maui BC Coconut Porter	6.50	Stella Artois	4.50

Bottled Beers

Asahi (21 oz)	9.00	Heineken Light (12 oz)	5.25
Sapporo (21 oz)	9.00	Budweiser (16 oz)	5.25
Corona (24 oz)	9.00	Michelob Ultra (16 oz)	5.25
Heineken (24 oz)	9.00	St. Pauli Girl N.A. (12 oz)	5.25
Coedo Kyara IPL (333ml)	11.00	Omissions Lager (12 oz)	6.00
Coedo Shikkoku (333ml)	11.00	Hitachino Nest Beer (11.2 oz)	12.00
Trappistes Rochefort "8"	15.00	Ayinger Bräu Weisse	12.00
Wells "Banana Bread Beer"	15.00	Koshihikari Echigo (17 oz)	14.00

Goose Island "Pere Jacques" (750ml) 17.00

Canned Beers

Maui Brew Mana Wheat 6.00

Hot Sake by the Carafe

	Small	Large
Gekkeikan >>>	5.50	8
Flavored	7	10
Golden Haze w/ Grand Marnier		Purple Haze w/ Raspberry Liqueur
Almond Haze w/ Amaretto		Red Haze w/ Red Apple Liqueur

Cold Sake by the Carafe

	Small	Large
Sho Chiku Bai Nigori	6	9
Cloudy style, unfiltered and sweet		
Oze no Yukidoke "Ohkarakuchi" Junmai	10	18
Very dry with full rice flavor and smooth mouth feel		
Akitabare "Northern Skies" Junmai	10	18
Pleasingly dry and mild with subdued elegance		
Dewazakura "Cherry Bouquet" Ginjo	12	21
Fruity, floral and slightly dry – great with sashimi		
Dewazakura "Green Ridge" Junmai Ginjo	14	25
Fruity flavor and a clear, refreshing finish		
Yoshinogawa "Gensen Kawakuchi"	9	17
Classic extra dry style with a crisp clean finish		
Tedorigawa "Lady Luck" Daiginjo	16	28
Dry, well-rounded and elegant with a pleasant light body		
Dewazakura "Tenth Degree" Ginjo	13	23
Super dry and potent – great for martini lovers		